



ENYESQUE

DEL ARCHIPIÉLAGO

"ENYESQUE"

Enyesque: "Snack, small portion of food that is served as an accompaniment to a drink" Originating from the word *yesca* (that excites one to drink). As a result of this, the verb *enyescar* "to eat yesca" would have been created in the Canary Islands.

Both *enyescar* and *enyesque* belong to the province of Las Palmas (Lanzarote, La Graciosa, Fuerteventura and Gran Canaria), while, in the province of Santa Cruz de Tenerife (Tenerife, El Hierro, La Gomera and La Palma), they prefer to use the word *armadero*.

ENGLISH

CROQUETTES

Croquettes (3 units of the same flavour)	5,00€
Croquettes (6 units of the same flavour)	9,00€
Croquettes (9 units of the same flavour)	12,00€
Iberian Ham	
Teror Chorizo 	
Joselito's chorizo	
Cured meat with leek	
Steak	
Tuna	
Cod with a touch of garlic	
Shrimp scampi	
Goat cheese	
Blue cheese	
Almogrote 	
Macaroni and cheese	
Confit leek, dates and carrots	
Boletus	
Pumpkin curry 	
Fake chorizo 	

Ask about our croquettes of the week!

OUR BREADS

Bread service	1,20€
Bread service (gluten-free)	1,80€
Garlic butter toast	3,00€
Tomato toast	3,00€
Tomato toast with Iberian ham	5,00€
Perro or perrero chorizo toast with honey 	5,00€
Pork-based chorizo spread with spices	
Almogrote toast 	5,50€
Smoked sardine toast	9,00€
Tomato, roasted peppers and caramelized onion	

TORTILLAS

Campesina: eggs, potatoes, onion, peppers, mushrooms, peas, chorizo, bacon and parsley	9,00€
De la huerta: eggs, potatoes, onion, zucchini, carrots, leek, red peppers and green peppers	7,50€
Choriza: eggs, potatoes, onion and chorizos	6,50€
Marinera: eggs, onion and cherne	11,90€
Revolcona: scrambled eggs, mushrooms, iberian ham and shrimp	9,00€
Smashed eggs with ham: fried eggs, potatoes and iberian ham	11,50€
Smashed eggs with chorizo: fried eggs, potatoes and Chacon chorizo	9,90€

ENTREES

	small	big
Canarian cheese board 	11,00€	17,00€
Enyesque board	13,00€	22,00€
Cheeses, cured meats and pickles		
Canarian wrinkled potatoes 		5,50€
Fries		3,00€
Fried cheese from the islands 		11,00€
With fig jam		
Roasted smoked cheese 		9,00€
Russian salad in our style		8,00€
Gofio escaldado with meat broth 		6,00€
Escaldon of gofio with fish broth 		7,50€
Grilled chorizo		5,00€
Chicharrones with gofio 		6,00€
Iberian pork fillet		16,00€
Cherne salad (summer)		18,00€

SALADS

Atlantic: tomatoes, lettuce, anchovies and smoked sardines	16,50€
Enyesques: burrata, avocado, cucumber, black olives, tomatoes and cilantro vinaigrette	17,50€
Majorera: lettuce, cheeses, tomato from Fuerteventura, nuts and dates	15,00€
The couple: tomatoes, roasted pork leg and canarian cheese 	12,00€
The smoked: smoked salmon from Uga, smoked wahoo from La Gomera, tomato, onions, capers, black olives, olive oil and pepper vinaigrette 	22,00€

WHAT A CAN!

High-quality canned goods, with top-of-the-range products from various brands such as *El Legado de Lola* and *Ana María Santoña Preserves*

Anchovy Fillets in Olive Oil	19,00€
Natural razor clams	17,00€
Sardines in olive oil	5,00€
Pickled mussels	10,00€
Queen scallops in scallop sauce	10,00€

CHINIJOS

Children's menu	
Tempura fish with wrinkled potatoes	11,00€
Chicken fingers with fries	12,00€
Potatoes with fried eggs	5,00€
Spaghetti with tomato	6,00€
Chinija tortilla	5,00€
Eggs, ham and cheese	

EVERY DAY WE HAVE SUGGESTIONS OUTSIDE THE MENU, DO NOT HESITATE TO ASK OUR STAFF

WE WILL BE HAPPY TO ASSIST YOU!

MAINS

	S 1 pers. 400g. aprox	L 2 ppl. 800g. aprox	XL 3-4 ppl. 1,2kg. aprox
Cachopo	19,00€	29,00€	49,00€
Two breaded beef fillets stuffed with Iberian ham and a mix of island cheeses with a light touch of apple			
Ox tail			19,00€
Pork cheeks			17,00€
Goat stew			17,00€
Chickpeas stew			12,50€
Party meat			12,00€
Corn and wheat broth (winter)			13,00€
Enyesque Burger (fridays and saturdays)			16,50€
Goat burger (fridays and saturdays)			15,50€
Vegetarian burger			11,00€
Iberian acorn-fed pork (shoulder cut)			22,00€
BBQ ribs			21,00€
Honey and mustard ribs			20,00€
Grilled Saharian squid			19,00€
Fish according to season			Consult

Ask about our stews

DESSERTS

Bienmesabe with ice cream	6,50€
Quesillo	6,00€
Canarian torrijas with honey and ice cream	7,50€
Tiramisu	5,00€
Canarian polvito	6,30€
Gofio mousse	5,00€
Prince Albert	5,00€
Banana and gofio cake	5,00€
Natural fruit (consult)	4,00€

COFFEES AND INFUSIONS

Espresso	1,30€
Double espresso	2,00€
Expresso cortado	1,60€
Cortado with condensed milk	1,70€
Canarian cortado	1,80€
Coffee with milk	2,00€
Decaffeinated	2,00€
Milk and milk	1,90€
Carajillo	2,70€
American	2,50€
Capuccino	3,00€
Barraquito	6,00€
Irish coffee	6,00€
Iced coffee	6,50€
Cola Cao	3,00€
Infusions	2,20€
Infusions with milk	2,50€

SOFT DRINKS AND BEERS

Natural water 50cl.	2,10€
Sparkling water 50cl.	2,20€
Soft drinks	2,00€
Nestea	2,90€
Appletiser	2,90€
Juice	2,00€
Natural orange juice	6,00€
Soda	2,00€
Tonic	2,00€
Dorada Especial cane	2,25€
Dorada Especial mug	4,00€
Dorada Especial bottle	3,50€
Pilsen Dorada bottle	3,00€
Gluten-free Dorada	2,80€
Tropical cane	2,10€
Tropical mug	3,80€
Tropical bottle	2,50€
Tropical Lemon	2,80€
Tropical 0.0	3,50€
Guinness can	5,00€
Corona	3,50€
Budweiser	3,50€
Malpeis Jable	4,00€

COCKTAILS, CIDERS AND CAVA

Classic sangria	6,00€/glass	15,95€/1L
Cava sangria	7,00€/glass	16,95€/1L
Freixenet Picolo		8,00€
Juvé & Camps Essential		35,00€
Juvé & Camps Reserva de la Familia		42,00€
Cocktail		7,00€
Virgin cocktail		5,00€
Magners		5,00€
Koperberg		5,00€
Strombow		5,00€

WHISKEY

Johnnie Walker Red Label	5,00€
Johnnie Walker Black Label	7,00€
J&B	5,00€
J&B 15 years	8,00€
Jameson	5,00€
Chivas 12 years	8,00€
Jack Daniels	5,00€
100 Pipers	5,00€
Haig Gold	5,00€
Embrujo	8,00€

Mixed with soft drinks +2€

V O D K A

Blat		8,00€
Smirnoff		5,00€
Absolut		6,00€

G I N S

Macaronesian White Premium		7,00€
Macaronesian Eternal Spring		7,00€
Gin 72		7,00€
Ave del paraíso		7,00€
Beefeater		5,00€
Gordons		5,00€
Gordons Pink		5,00€
Puerto de Indias		7,00€
Tanqueray		7,00€
Gin City Blue		6,00€
Gin City Red		6,00€

R U M

Arehucas Gold		5,00€
Arehucas White		5,00€
Aldea Familia		8,00€
Habana Club		5,00€
Habana 7 years		6,00€
Matusalem 15 years		8,00€
Barceló Añejo		5,00€
Brugal		5,00€
Centenario 7 years		7,00€
Ron Dictador 20 years		9,00€

L I Q U O R S A N D B R A N D Y S

Anise	5,00€
Amareto	5,50€
Cointreau	5,50€
Tía María	5,50€
Pampelmuse	5,50€
Sambuca	5,50€
Baileys	5,50€
Banana	5,50€
Limoncello	5,50€
Honey rum	5,50€
Frangelico	5,50€
Orujo Cream	5,50€
Herbal Liqueur	5,50€
Gofio Liqueur	5,50€
Grand Marnier	5,50€
Jägermeister	5,50€
Licor 43	5,50€
Malibu	5,00€
Caramel vodka	5,50€
Pacharán	5,50€
Tequila José Cuervo	5,00€
Aperol Spritz	6,00€
Vermut Oh lala!	5,00€
Vermut Primo Blanco	6,00€
Vermut Primo Rojo	6,00€
Martini Blanco	5,50€
Martini Rojo	5,50€
Martini Dry	5,50€
Carlos III	5,50€
Veterano	5,00€
Magno	5,00€
Vega Cadur	5,00€
Strawberry liqueur (non-alcoholic)	4,00€
Blackberry liqueur (non-alcoholic)	4,00€
Peach liqueur (non-alcoholic)	4,00€
Green apple liqueur (non-alcoholic)	4,00€
Lime liqueur (non-alcoholic)	4,00€


Celery


Gluten


Crustaceans


Eggs


Fish


Lupins


Milk


Mollusks


Mustard


Nuts


Peanuts


Sesame


Soy


Sulfites


Garlic


Honey

This establishment produces foods that could contain traces of celery, gluten, crustaceans, eggs, fish, lupins, milk, mollusks, mustard, nuts, peanuts, sesame, soy, sulfites, garlic, honey or their derivatives

Tupper to take away 0.90€
I.G.I.C Included in the prices

